

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction.



# Private Bin

## R163 CABERNET SAUVIGNON 2013

**THE RANGE** At the top end of the Nederburg range are Private Bin wines, sold exclusively on the prestigious Nederburg Auction that takes place annually on the farm in Paarl. The wines that form part of this special collection are all limited-edition, age-worthy, sourced from exceptional fruit and made by hand. Amongst the most famous of these are Edelkeur, a noble late harvest wine and Eminence, a natural sweet wine. Both were conceived by legendary cellar-master Günter Brözel, and are highly acclaimed, having won numerous international and local awards over the years.

*This wine is made from Cabernet Sauvignon grapes.*

**VINEYARDS** The grapes were sourced from two dry-land sites in the Paarl region. These vineyards grow in red/yellow Tukulu/Clovelly soils ideal for root penetration due to its good water-holding capacity and limited compactness. Both sites are low-yielding and produce small-berried, loose bunches picked at a suitable level of phenolic ripeness. While Cabernet bunches tend to be fairly compact, the prevailing micro-climatic conditions were conducive to a looser bunch formation, making for more even ripening. The fruit growing at lower altitudes, contributing 60% to the blend, provided the strong aromatic features and dark fruit flavours, while the fruit from vines situated at a higher altitude provided the red fruit, herbaceous and gooseberry qualities.

**WINEMAKING** The grapes were harvested at 25° Balling and each block was individually vinified. Open-top fermenters were used for a greater measure of control. Its large surface area provided an excellent ratio between the cap and the wine itself, thereby enhancing colour and eventual flavour. The wine was matured in a selection of new-, second- and third-fill French oak barrels for a period of 30 months prior to blending. Only 1 200 litres of this wine were bottled.

**CELLARMASTER** Razvan Macici

**WINEMAKER** Samuel Viljoen

**COLOUR** Dark ruby.

**BOUQUET** An abundance of dark fruit, cassis and dark chocolate aromas.

**PALATE** Juicy and slightly sweet with ripe blackberry and currant flavours, oak spice and firm, but supple tannins.

**FOOD SUGGESTIONS** Excellent with rosemary-infused lamb, petit poussin with thyme, seared AAA rump, fillet or sirloin, or Châteaubriand.



RESIDUAL SUGAR 2,22 g/l  
ALCOHOL 14,89%  
TOTAL ACIDITY 6,07 g/l  
PH 3,78